Option A – Experiential Learning

FTFCSF365 (PSELWF365)*  Fashion Retail Management Experiential Learning - 6 credits
  Tue, Wed, Thu 12:00 pm - 2:30 pm

FAAEGE350 (PSSPGE350)*  Gallery and Exhibition Curating Experiential Learning – 6 credits
  Tue, Wed, Thu 3:00 pm - 5:30 pm
  Resume submission required

FWEWS337 (PSELWS337)*  Wine Service and Beverage Management Experiential Learning – 6 credits
  Tue, Wed, Thu 3:00 pm - 5:30 pm

HPFBSM331 (PSELSM331)*  Front of the House Management Experiential Learning - 6 credits
  Tue, Wed, Thu 12:00 pm - 2:30 pm

HPFBSM337 (PSELSM337)*  Wine Service and Beverage Management Experiential Learning – 6 credits
  Tue, Wed, Thu 3:00 pm - 5:30 pm

* NO CLASS WILL BE HELD: Wed, 6 July; Wed, 13 July; Wed, 27 July. Experiential Learning hours will be assigned after Final Registration.

Option B – Italian Language + Special Project / External Internship

External Internship:

Internships placements are offered in diverse areas and disciplines. Placement areas are determined during the application and interview process. (Students need to provide Cover letter, CV, and material pertinent to the chosen area for the interview)

Special Project Courses:

FWBPBP550 (PSSPBP550)**  Special Project: Experiential Learning in the Baking and Pastry Industry - 3 credits
  Summer 2016 Summer IV 3-Week Session
  Mon, Tue, Wed, Thu, Fri 6:00 am - 3:00 pm

FWSPCA470 (PSSPCA470)**  Special Project: Experiential Learning in a Local Restaurant – 3 credits
  Summer 2016 Summer IV 3-Week Session
  Mon, Tue, Wed, Thu, Fri 8:30 am - 11:00 pm

** Open to culinary arts and baking & pastry majors or students who have taken previous coursework in the above fields. Cover letter, CV, and material pertinent to the chosen area, interview. Chef uniform (jacket, pants, hard-toe shoes) required for this course.